

# Sweet Punkin' Crunch

**Makes:** 50 servings

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Ingredients	Weight	Measure
Eggs		6 eggs
Egg whites		11 egg whites
Vanilla		5 1/2 tsp
Cinnamon		5 1/2 tsp
Nutmeg		1 1/4 tsp
Salt		1 1/4 tsp
Yogurt Butter		3 cups
Vanilla Pudding Powder		1 1/2 cup
Sugar		1 3/4 cup
Sweet potato		11 1/4 cup
Pumpkin		5 1/2 cup
Pecans		5 1/2 cup
Oats		3 3/4 cup
Flaxseed		1 1/2 cup
Brown sugar		1 3/4 cup



## Directions

1. Pre-heat oven to 350°F.
2. Place sweet potato, pumpkin, sugar, vanilla pudding, yogurt butter, salt, nutmeg, cinnamon, and vanilla in 10 quart stand mixing bowl. Combine the ingredients until well blended.
3. Separate the whole egg(s) placing the yolk into casserole bowl and the white in another large bowl.
4. Add the remaining egg whites to the other egg white(s) and beat with an electric mixer until stiff peaks form.
5. Place small amount of casserole mixture into egg whites and gently fold in. Then, fold the egg white mixture into the casserole.
6. Spoon the casserole into a 4 inch full hotel pan, filling the pan only about 2 inches deep.
7. Place remaining ingredients in a medium size bowl to make the topping.
8. Use a pastry cutter to mix the topping ingredients until they are well blended and crumble-like.
9. Spread topping evenly over the top of the casserole.
10. Place casserole in pre-heat oven and bake for 50-60 minutes. Topping should be slightly brown and casserole should be slightly springy when gently pushed in the center.
11. Serve immediately.